



Our menu

Our selection of appetisers to snack

-   *Whole anchovies macerated in vinegar and oil*
-      *Smoked cod, salmorejo (thick gazpacho) and almond tartar on little toasts*
-   *Tuna belly on little toasts*
-   *Anchovies from the Cantabrico Sea in salted olive oil with lettuce hearts*
-  *Foie gras bloc with its toasts*
-     *Veal Steak tartare*
-      *Russian salad or dessings and salads of the day*
-     *Salmon and tuna tartare*

Pork products and cheeses

 *Acorn-fed Iberico ham and virgin olive oil on little toasts*

Acorn-fed Iberico ham (from black pigs) (100 gr)

Acorn-fed cured loin (100 gr)

Ham and cured loin (100 gr)

 *Ham, cured loin and cheese (120 gr)*

Assortment of pork products (130 gr)

 *Pure sheep mature cheese (120 gr)*

 *Cheeses from Andalusia (150 gr)*

Other delicious dishes to share

Grilled mushroom in olive oil sauce

  *Robles Kebab rolls with mustard emulsion*

 *Grilled Galician baby cuttlefish*

  *Stew of fresh cuttlefish in its ink with sauteed rice*

    *Clams fried with cured ham and prawns*

  *Fried aubergine fingers*

Sauteed fresh vegetables

  *Home-made chicken and ham croquettes*

  *Our special scrambled eggs*

 *Typical scrambled eggs with pork products*

Salads

-  *Tomato salad with frigated mackerel*
-   *Roast peppers and cod strips timbale*
-  *White and red chicory salad with palm hearts and Roquefort dressing*
-  *Avocado, mango and prawn salad*

Green salad

-    *Gazpacho with oil, egg and cured ham*
-  *Bowl of olives from Seville*

Fried little fish and fish stew

-    *Anemone*
-    *White anchovies*
-     *Dogfish*
-    *Fried cuttlefish*
-     *Battered cod*
-     *Battered prawn tails*
-     *Whitebail with egg and roasted peppers*
-    *Acedías (kind of little soles)*
-    *Pijotas (little fried hake)*

   *Red mullets (little fried fish)*

   *Special assortment of little pieces of fried hake, monkfish, marinated dogfish, swordfish*

   *Assortment of fried fish (200 gr)*

     *Fillets of gilt-head bream with almonds and shrimps*

    *Hake loin with black clams and acorn-fed Iberico ham*

Meat

From the Iberian Pig

 *Cheeks of Iberian pork*

Charcoaled Iberico meat fillets

From the Lamb

 *Lamb leg fillets (in your own style)*

Charcoaled milk-fed lamb chops (6 pieces)

Fried milk-fed lamb chops (6 pieces)

 *Lamb shoulder*

Lamb kidneys

Lamb brains

 *Lamb in garlic sauce*

From the Veal

-  *Callos (veal tripe)*
-  *Veal Stew*
-    *Veal Steak with breaded ham flavoured with Fino wine*
-  *Exquisite Ox tail*
- Veal Entrecôte*
- Sirloin (in your own style)*
- T-bone steak (500 gr)*
-   *Ox tenderloin with duck fresh foie gras*
- Beef steak (500 gr)*
- From the Duck***
-    *Duck leg in fig or chestnut sauce*
-     *Foie gras in Pedro Ximenez sauce*

Cuadro de alérgenos



*Cereals
with gluten*



*Crustacean
s*



Eggs



Fish



Peanuts



Soybean



*Dairy
products*



Nuts



Celery



Mustard



Sesame



Sulphites



Lupine



Molluscs